

## BREAKFAST

### **VESSEL BREAKFAST**

18

Yoghurt with granola

Fruit salad

Fort Nine bread

Mini croissant and pain au chocolat

Butter and jam

Matured Dutch cheese

Smoked salmon

Egg of choice

Coffee, tea and orange juice

## ALL-DAY

### ALL-DAY BREAKFAST

Sweet potato pancakes with blueberries	8
2 poached eggs on Fort Negen toast with Hollandaise sauce (V)	12
<i>Add-ons: Smoked salmon +3, Ham +2.5, Crispy bacon 2.5 and/or spinach +1.5</i>	

### SANDWICHES WITH FORT NEGEN BREAD

Buttermilk fried chicken with jalapeño mayonnaise and spicy coleslaw	10
Tuna Niçoise salad, green beans, sweet pepper, tomato, olives, red onion and egg	10
Slightly spicy crushed avocado served with a tomato salsa (V)	10
<i>Add-ons: smoked salmon +3, crispy bacon +2.5 and/or poached egg +1.5</i>	

### STARTERS

Globe artichoke with French dressing and lemon (V)	9
Charred cucumber with dill pickle mayonnaise, sweet and sour mustard seeds (V)	12
Steak tartare, breadcrumbs fried in lard and matured Gouda cheese	12
Dutch burrata, tomato marmalade, basil oil and fennel pollen (V)	14
House smoked salmon with tzatziki and a charred lemon dressing	14
Caesar salad with chicken, anchovies, Parmesan cheese, croutons and soft boiled egg	15

### SOUP

Vegan Tom Ka with shiitake mushrooms and coriander oil	8
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### MAINS

Vessel beefburger or Beyond Meat (V) burger with fries	18
Cauliflower with bulgur and hazelnuts (V)	16
Dutch asparagus, morel mushrooms, garden peas, broad beans and Roseval potatoes (V)	19
Cod fillet, garden peas, little gem and mint	19
Spring chicken, ratatouille, black olives and salsa verde	19

### SIDE DISHES

Fries from Friethoes with mayonnaise	4
Sweet potato fries with sriracha mayonnaise	4
Green salad with French dressing	4
Tomato salad with shallot	4
Spring vegetables	4

### CHEESE AND SWEETS

Petemoei, a fresh cowmilk cheese, tomato marmalade and toast	9
Selection of 3 Dutch farmhouse cheeses, chutney and crackers	12
Yoghurt panna cotta with rhubarb and raspberries	9
Profiteroles with vanilla cream, strawberries and chocolate sauce	9
Carrot cake, coconut yoghurt and citrus chutney	9
Chocolate tart with espresso and hazelnuts	9
Ice-cream and sorbet, per scoop	3
<i>Choice of vanilla ice-cream, chocolate ice-cream with salted caramel and rosemary, blueberry sorbet</i>	

## SNACKS

Oyster, plain or with Thai dressing, per piece	3,5
Spicy roasted nuts (V)	4,5
Mixed marinated olives (V)	4,5
Hasselback garlic and cheese bread (V)	6
Ossenworst, fresh Dutch sausage with Amsterdam pickles	6
Bitterballen, fried balls stuffed with beef stew, 6 pieces	6
Oyster mushroom bitterballen, stuffed with a mushroom stew, 6 pieces (V)	10
Olive tapenade, muhammara and hummus with pita	10
Crudit� with anchoiade dip	10
Ortiz sardines, lemon and toast	12
Selection of 3 Dutch farmhouse cheeses, chutney and crackers (V)	12
Flammkuchen with Cr�me fra�che, bacon and Gruy�re	12
Flammkuchen with plant-based yoghurt, roasted pepper and vecorino (V)	12
Vessel snack platter, mix of cold and warm snacks	18
<i>Mixed roasted nuts, marinated olives, ossenworst, dips and pita, beef bitterballen and oyster mushroom bitterballen</i>	

## DRINKS

### COFFEE & TEA

Americano/ lungo	2,6
Espresso	2,6
Espresso macchiato	2,8
Double espresso	3,5
Cappuccino	3,2
Flat white	3,8
Latte	3,7
Latte macchiato	3,85
Iced coffee	3,5
Iced latte	5,5
Hot chocolate	3,5
Formocha teas & Infusions	3,25
Fresh mint tea	3,5
Ginger tea	3,5

### BEER ON DRAFT

Heineken (small)	2,7
Heineken (medium)	2,9
Heineken (large)	5,5
Brand weizen	5,5
Affligem blond	5,5
Lagunitas IPA	6

### GIN & TONIC

Tanqueray classic with lime	9
Tanqueray 10 with grapefruit and thyme	11
Gin Mare with lemon and rosemary	12,5
Sir Edmond with orange and cinnamon	12,5
Bobby's with orange and cloves	11
Jinzu with lemon and pink peppercorns	12
Sipsmith VJOP (very junipery overproof gin) with orange and rosemary	13

### SODA'S

Coca-cola	2,9
Coca-cola zero	2,9
Sprite	2,9
Orangina	3,5
Fever tree Indian tonic	4
Fever tree Mediteranean	4
Fever tree ginger beer	4
Fever tree ginger ale	4
Fever tree lemon tonic	4
3 Cents grapefruit soda	4
Homemade iced tea flat/sparkling	3,5

### BOTTLED BEERS

Brouwerij 't IJ Ijwit	5,5
Brouwerij 't IJ Biri	5
Brouwerij 't IJ Session IPA	5,5
Brouwerij 't IJ Zatte	5,5
Brouwerij 't IJ Natte	5,5
Lowlander white ale	5,2
Mort subite kriek	4,5
Heineken 0.0%	3
Affligem blond 0.0%	4,6
Brand weizen 0.0%	3,5

## DRINKS

### COCKTAILS (AVAILABLE FROM 15:00)

<b>Mandarin mule</b> - Gin, mandarin cordial, gingerbeer	12
<b>Northern negroni</b> - Korenwijn, amaro, sweet vermouth	11
<b>Green cachaca collins</b> - Cachaça, green tea, lemongrass, soda	9,5
<b>Brown butter old fashioned</b> - Butter washed bourbon, Pedro ximinez sherry, chocolate	11
<b>House espresso martini</b> - Ketel One Vodka, vanilla, coffee, cardamom	9,5
<b>Blackberry whiskey sour</b> - Rye whiskey, blackberry, almond, lemon	12
<b>Jamaica Paloma</b> - Mezcal, aperol, hibiscus, grapefruit soda	11
<b>Amaro highball Italian</b> - Amaro, lemon tonic, sage	9

\*Please don't hesitate to ask if you would like our bartenders to make you a classic cocktail or a custom made drink!

### JENEVER

Jajem jonge jenever	5,5
Van Wees oude genever	5
Rembrandt korenwijn	5
Zuidam korenwijn 5 yr	6

### GIN

Tanqueray	5
Tanqueray 10	7
Gin Mare	8,5
Sir Edmond	8,5
Bobby's	7
Jinzu	8
Simsmith VJOP	9
Hermit	10

### VODKA

Ketel one	5,5
Beluga noble	9

### RUM

Bacardi superior	4,5
Diplomatico planas	6
Leblon (cachaca)	6,5
Goslings black seal (spiced)	5
Pampero anniversario	7
Diplomatico reserva exclusiva	9,5
Zacapa XO	18

### WHISK(E)Y

Jameson	5
Johnnie Walker black	6
Monkey shoulder	9
Bulleit bourbon	6
Bulleit rye	7
Rowan creek	12
Nikka from the barrel	11
Talisker 10yo	8
Oban 14yo	10
The Balvenie 14yo Carribean cask	12
Highland park 18yo	18

### AGAVE

Corralejo blanco	5
Don Julio reposado	8
Don Julio añejo	9
Nuestra soledad (mezcal)	7

### COGNAC & CO

Hennessy VS	8
Pierre Ferrand 10th Generation	14
Pierre Ferrand 1er Cru	14
Calvados Chateau Breuil V.S.O.P.	6
Grappa Gaja Rossj - Bass	10

## WINE

### BUBBLES

Valdobbiadene di San Pietro di Barbozza DOCG	2018	6.5	32.5
Champagne Pommery Brut Silver		13	65
Laurent Perrier			75

### WHITE

Casa Silva - Chardonnay, Sémillon	2019		25
Domaine Tariquet – Sauvignon Blanc	2018	5,5	27,5
Domaine Gayda - Viognier	2019		30
Quercus - Slovenia, Pinot Grigio	2019	6	30
Weingut Anselmann – Duitsland, Riesling	2018		32.5
J. Müllner - Weinzierlberg, Grüner Veltliner	2018		32.5
Simonsig – Stellenbosch, Chardonnay	2018	7	35
Delaire Graff Reserve – Swartland, Chenin Blanc	2018		40
Sancerre “Les Gaillotes” – Jean Max Roger	2018		52.5
<b>Magnum</b> Mustiguillo – Spanje, Merseguera, Viognier, Malvasia, Bio	2018		59
Pouilly-Fuissé – Domaine Ferret, Chardonnay	2017		72
Chablis 1er cru – Domaine Billaud Simon, Chardonnay	2016		89
Rossj-Bass, Gaja – Piemonte, Chardonnay	2017		90
Chassagne Montrachet 1er cru – Clos Saint Jean, Chardonnay	2014		110

### ROSÉ

Le Petit Gueissard – Provence, Grenache, Syrah, Sauvignon Blanc	2019	6	30
Château Cavalier, Grand Cavalier – Provence, Grenache, Cab. Sauv.	2019		40
<b>Magnum</b> Château Cavalier Cuvée Marafiance – Provence	2019		59

### RED

Brigantello - Sicilië, Nero d' Avola	2019	5	25
Arithmetics – Australië, Shiraz	2018		27.5
Sottano Classico - Malbec	2018		27.5
Rosso - Rosso di Veneto	2019		30
J. Müllner – Oostenrijk, Blauer Zweigelt	2018	6	30
Villa Maria Private Bin - Pinot Noir	2018	7	35
Gnarly Head – Zinfandel, California	2018		37,5
Salvaterra - Ripasso DOC Classico Superiore	2016		40
<b>Magnum</b> Mustiguillo – Spanje, Bobal, Syrah, Garnacha, Bio	2017		59
Amarone della Valpolicella – Fabiano - Corvina, Rondinella, Corvinone	2015		69
Barolo Ludo, Cannubi – Piemonte, Nebbiolo	2009		72
Beaune Chouacheux, Louis Jadot – Bourgogne, Pinot Noir	2014		85
Pommard – Monopole Domaine Huber	2014		92

### DESSERT

Côte de Gascogne – Domaine Tariquet – Petit Manseng	2017	7	
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**VESSEL**

CAFE RESTAURANT